

## *Pear Clafoutis*

Author: Domestic Goddess blog



*Carolyn T's  
Main Cookbook*

**Servings: 8**

### *Description:*

1. Preheat oven to 325F. Generously butter 9-inch-diameter glass or ceramic pie plate.
2. Beat eggs, sugar and salt in medium bowl to blend. Whisk in flour. Add milk, butter, vanilla and maple extracts and cinnamon - whisk until smooth.
3. Arrange pears in bottom of prepared plate. Pour custard over pears. Bake until clafoutis is set in center and golden on top, about 55 minutes.
4. Sprinkle powdered sugar over and serve with maple syrup on the side.

**4 large eggs**

**1/2 cup sugar, or Splenda mix**

**1/8 teaspoon salt**

**1/3 cup all-purpose flour**

**1 cup whole milk**

**1/4 cup butter, melted**

**1 teaspoon vanilla extract**

**1/2 teaspoon maple extract**

**1/2 teaspoon ground cinnamon**

**3 large pears, peeled, cored, sliced**

**Powdered sugar**

**Maple Syrup**

**Blog: Carolyn T's Blog:**

**<http://tastingspoons.com>**

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*Per Serving (excluding unknown items): 213 Calories; 10g Fat (39.6% calories from fat); 5g Protein; 28g Carbohydrate; 2g Dietary Fiber; 126mg Cholesterol; 142mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 1 Other Carbohydrates.*